Line Prep Cook

Reports to: Sous Chef

Supervises: No supervisory duties are included in this position.

Education and/or Experience
- High School diploma or GED.
- Successful completion of a two-year course at culinary school.
- A minimum of two years of experience in kitchen preparation and cooking.

Job Knowledge, Core Competencies and Expectations
- Prepares menu items as needed for member or guest service.
- Follows all state and local health and food safety regulations.
- Follows all safety procedures for operating and cleaning machinery.
- Knowledge of and ability to perform required role during emergency situations.

Job Summary (Essential Functions)
Cooks and prepares a variety of food products, including meats, seafood, poultry, vegetables, sauces and stocks according to the club's standard recipes using a variety of equipment and utensils according to the daily prep list.

Job Tasks/Duties
- Take inventory of all items required for station set-up and determine those items that require preparation.
- Prepares items according to standard recipes.
- Coordinates and times orders with other kitchen operations.
- Requisitions items needed to produce menu items.
- Notifies Sous Chef of expected shortages.
- Ensures that assigned work areas and equipment are clean and sanitary.
- Sets-up, maintains and breaks down prep cook station.
- Covers, dates and neatly stores all leftover products that are re-usable.
- Makes recommendations for maintenance, repair and upkeep of the line prep area and equipment.
- Closes the kitchen properly using the closing checklist.
- Attends kitchen staff meetings and offers suggestions for improvements.
- Assists with other duties as assigned by Sous Chef.

Licenses and Special Requirements
- Food safety certification.

Physical Demands and Work Environment
- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach.
- Push, pull or lift up to 50 pounds.
- Continuous repetitive motions.
- Work in hot, humid and noisy environment.